



Cookies & Sweet Bite Mini's

Fresh Baked Cookies

Indulge in the comforting nostalgia of a classic cookie, elevated. From rich, nutty brown butter to bright, fruit-forward shortbread, our cookies are baked fresh daily using premium ingredients and a whole lot of love. Perfect for large gatherings, corporate gifts, or a simple afternoon treat.

How to Order

- By the Dozen \$36 per single-flavor dozen.
- Build-Your-Own Assorted Platter \$3.50 per cookie (minimum of 6 cookies per flavor selection required).
- The Café Giant Craving something bigger? Try our famous Café Brown Butter Toffee Giant Cookie for \$5 each (perfect for single or small orders!).

Flavor Selections

Delectious Brown Butter Toffee Chocolate Chip

A cult favorite in our café with rich toffee pieces, nutty brown butter undertones, and deep chocolate chunks

Chewy Oatmeal Raisin

A soft and hearty cookie packed with plump raisins and a comforting hint of cinnamon.

Flourless Peanut Butter (GF)

Made with creamy peanut butter for a rich, fudgy flavor, and a touch of sea salt.

Snickerdoodle

A delightfully soft and chewy cookie rolled in a generous coating of cinnamon-sugar.

Double Chocolate Sea Salt

A decadent, brownie-like cookie made with rich cocoa and loaded with chocolate chunks, then finished with flaky sea salt.

Lemon Lavender Shortbread

A delicate, buttery shortbread infused with culinary lavender and topped with a bright lemon \-zest glaze.

Honeyed Pistachio & Apricot

A nutty, textured cookie featuring chopped pistachios and chewy dried apricots, finished with a drizzle of Utah Honey.

Strawberry Swirl Sugar Cookie (GF)

A buttery, tender sugar cookie marbled with a vibrant house-made strawberry reduction.



Sweet Bite Minis

A stunning collection of our finest house-made miniature desserts. Perfectly balanced with seasonal tartlets, spiced bars, and decadent chocolate bites, these minis offer the ultimate sweet finish to any event.

Platter Sizes & Pricing

Estimated at 1 ½ to 2 bites per guest.

Platter Size	# of Guests	Price
Extra Small	(XS) 4 – 6	\$75
Small	(SM) 8-15	\$125
Medium	(MED) 18-25	\$165
Large	(LG) 25-35	\$240
Extra Large	(XL) 40-50	\$400

Flavor Selections

Strawberry Rhubarb Pavlova (GF)

A sweet meringue cloud topped with tart rhubarb curd, Mountain Town Elderflower Balsamic strawberries, and a dollop of whipped cream.

Meyer Lemon Meringue Tartlet

A buttery shortbread crust filled with silky Meyer lemon curd and topped with a toasted, pillowy meringue peak.

Blackberry Lemon Thyme Bar

A vibrant twist on the classic lemon bar, featuring a layer of fresh blackberry compote and a hint of garden-fresh thyme.

Mini Strawberry Cheesecake Bite

Creamy vanilla bean-speckled cheesecake on a buttery graham cracker crust, with Elderflower Balsamic Strawberries and finished with a fresh mint chiffonade.

Spring Macaron Selection (GF)

Delicate almond flour shells in rotating seasonal flavors Strawberry Balsamic, Honey Pistachio, and Meyer Lemon.

Dark Chocolate Sea Salt Truffle Bite (GF)

An ultra-rich, flourless chocolate ganache bite dipped in dark chocolate and finished with a pinch of Maldon Sea Salt.

Hummingbird Mini Cake Bite

A spring favorite—spiced pineapple and banana cake topped with a swirl of light cream cheese frosting and a toasted pecan.

White Chocolate Pistachio Blondie

A chewy, buttery blondie studded with white chocolate chunks and roasted emerald pistachios.

Mountain Mocha Brownie Bite

Dutch-process cocoa, local espresso, and hand-cut chocolate chunks, each bite is finished with a diagonal powdered sugar garnish for a modern, elegant presentation.